

**AMENDMENTS TO THE CLAIMS**

1-15. (Canceled)

16. (Previously presented) A bakers' yeast strain characterized not only by having sufficient fermentability in both high-sugar and low-sugar bread doughs, but also by having an isobutyric acid content in dry cells of 150 ppm or less and thus showing a weak offensive taste and odor characteristic of yeast.

17. (Previously presented) The bakers' yeast strain according to claim 16, which belongs to *Saccharomyces*.

18. (Previously presented) The bakers' yeast strain according to claim 17, which is a strain of *Saccharomyces cerevisiae*.

19. (Previously presented) The bakers' yeast strain according to any one of claims 16 to 18, which is freeze-tolerant.

20. (Currently amended) The bakers' yeast strain ~~according to claim 19, which is~~ *Saccharomyces cerevisiae* strain FT-4 (FERM BP-8081).

21. (Currently amended) A bread dough prepared using the bakers' yeast strain according to any one of claims 16 to 1819.

22. (Currently amended) A method for making bread characterized by having a very weak offensive taste and odor characteristic of yeast, wherein comprising making the bread dough using the bread is made using the bakers' yeast strain according to any one of claims 16 to 18-19.

23. (Previously presented) A bread dough prepared using *Saccharomyces cerevisiae* strain FT-4 (FERM BP-8081).

24. (Currently amended) A method for making bread characterized by having a very weak offensive taste and odor characteristic of yeast, wherein the bread is made comprising making the bread dough using *Saccharomyces cerevisiae* strain FT-4 (FERM BP-8081).

25. (Currently amended) A strain of *Saccharomyces cerevisiae* characterized not only by being that is freeze-tolerant, but also by having having an isobutyric acid content in dry cells of 150 ppm or less and thus showing having a weak offensive taste and odor characteristic of yeast.

26. (Canceled)

27. (Currently amended) A frozen bread dough characterized by having a weak offensive taste and odor characteristic of yeast, wherein the frozen bread dough is prepared using a strain of *Saccharomyces cerevisiae* characterized not only by being that is freeze-tolerant, but also by having and has an isobutyric acid content in dry cells of 150 ppm or less and thus showing has a weak offensive taste and odor characteristic of yeast.

28. (Canceled).

29. (Currently amended) A method for preparing a frozen bread dough characterized by having a weak offensive taste and odor characteristic of yeast, ~~wherein the frozen bread dough is prepared comprising making the bread dough~~ using a strain of *Saccharomyces cerevisiae* characterized not only by being ~~that is~~ freeze-tolerant, but also by ~~having~~ and has an isobutyric acid content in dry cells of 150 ppm or less and ~~thus showing has~~ a weak offensive taste and odor characteristic of yeast.

30. (Canceled).

31. (New) A bread dough prepared using the bakers' yeast strain according to claim 19.

32. (New) A method for making bread characterized by having a very weak offensive taste and odor characteristic of yeast, comprising making the bread dough using the bakers' yeast strain according to claim 19.